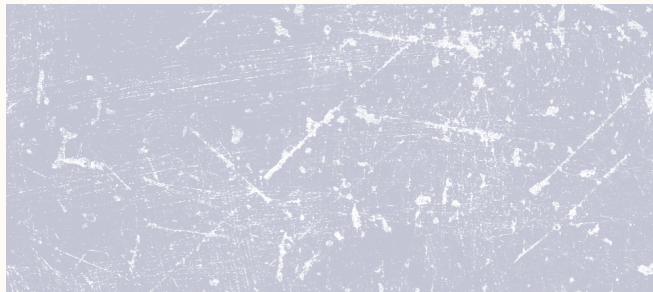


LIOCO

Pinot Noir 2016



La Selva

APPELLATION

Anderson Valley

COUNTY

Mendocino

ALCOHOL BY VOLUME

12.9%

VOLUME

750^{ML}

AROMA

black raspberry,
red currant,
potting soil

FLAVOR

hibiscus,
logan berry,
dried orange peel

FOOD PAIRINGS

oven-steamed
ocean trout,
Pinot braised
duck legs,
chanterelle risotto

PH BALANCE

3.48

RESIDUAL SUGAR

0.1 g/l

TOTAL ACIDITY

6.2 g/l

BRIX

22.3°

VINIFICATION

8.3 tons hand-harvested and sorted on Sept. 1 and 21. All clones fermented separately (10% whole cluster) in open-top tanks using wild yeasts. A 2-day cold soak preceded regular cap management for balanced extraction during a 10-14 day fermentation. Aged for 10-months in 15% new oak. Bottled without fining or filtration.

SITE

From a selection of premier, designate-worthy Anderson Valley sites including Cerise & Wentzel. Pinot Noir clones Pommard, 115, 667 and 777 planted in varied soils of decomposed sandstone, clay, and fractured rock in elevations ranging from 800-1200 feet. Along with an omnipresent marine influence, this valley is defined by the presence of old-growth redwood trees. La Selva means 'the forest' in Spanish.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

